Cuisinart™

INSTRUCTION & RECIPE BOOKLET

FOR USE WITH
Cuisinart™
SM-55C & SM-70C
STAND MIXERS

Large Meat Grinder Attachment SM-MGC

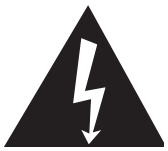
For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Switch off and unplug your Cuisinart™ Stand Mixer before fitting or removing the Large Meat Grinder Attachment, after use and before cleaning.
3. Close supervision is necessary when any appliance is used by or near children. Cuisinart does not recommend the use of this appliance by children.
4. **NEVER FEED FOOD BY HAND; ALWAYS USE THE PUSHER.** Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the stand mixer or meat grinder attachment, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.
5. Do not use fingers to scrape food away from discharge disc while appliance is operating. Injury may result.
6. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
7. Do not use more than one attachment at a time.
8. Do not exceed the maximum capacities listed in these use and care instructions.
9. Do not use the stand mixer or attachment if it is damaged or if the cord is damaged. Have it checked and serviced before resuming use.
10. Do not use this attachment for anything other than its intended use.
11. Do not use outdoors.
12. **Warning:** the cutting blade is sharp; handle with care both when using and when cleaning.
13. To protect against the risk of electric shock do not put the power unit in water or other liquid.
14. Do not let cord hang over edge of table or counter.
15. Never leave your meat grinder attachment unattended while the stand mixer is running.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.

The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided with the stand mixer to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

NOTICE

The stand mixer has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not modify the plug in any way.

UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart™ Large Meat Grinder Stand Mixer Attachment on a flat sturdy surface before unpacking.
2. Remove the instruction booklet, tray.
3. Remove the grinding plates, pusher, sausage-making ring and both sausage nozzles. Carefully remove the grinding plates.
4. Lift the corrugated insert that contains the grinder body out of the gift box and remove the grinder body. Remove the wrench.

WARNING
RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

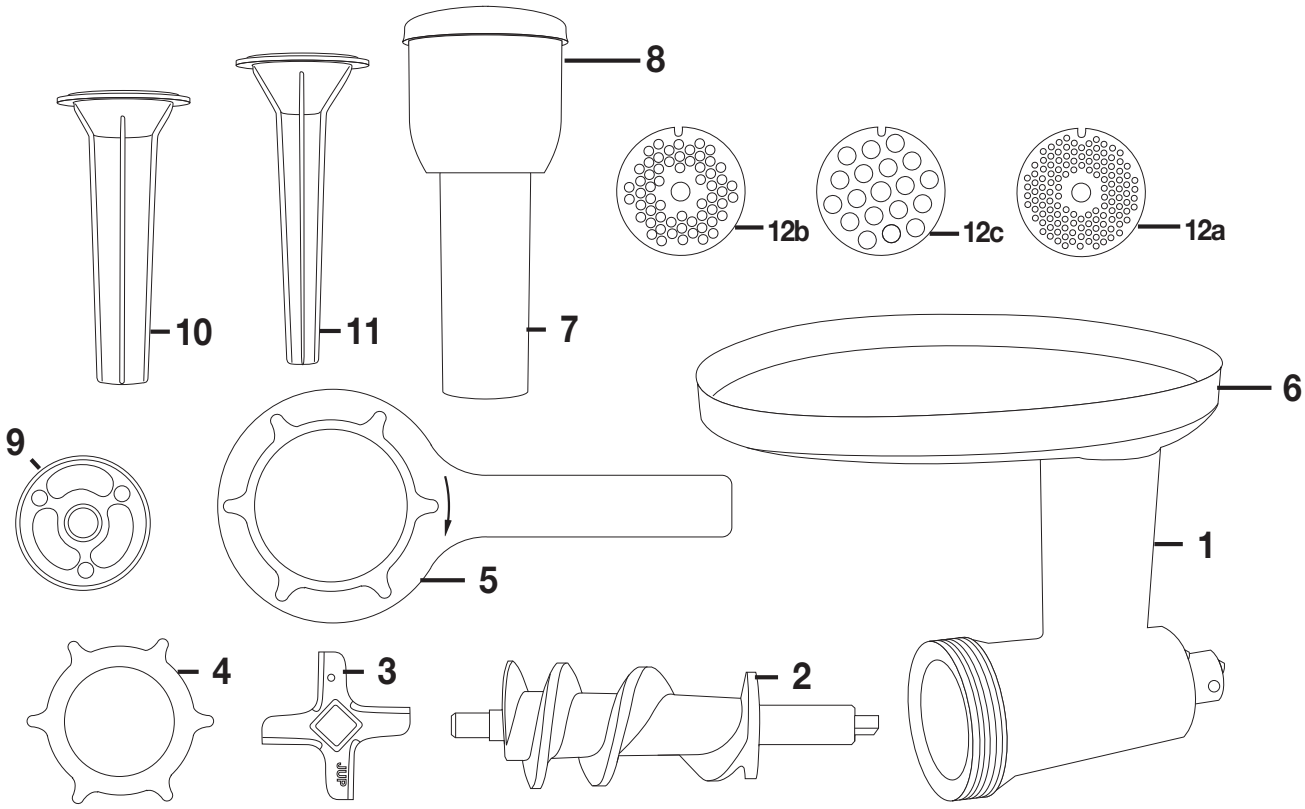
5. Unscrew the ring nut and remove the protective cardboard insert from in front of the cutter. **Use caution; the blades are sharp.**

To assemble the meat grinder attachment, follow Assembly Instructions on page 4. Replace all packaging materials inside box and save the box for repackaging.

Before using for the first time: Wash all parts according to Cleaning and Maintenance on page 5.

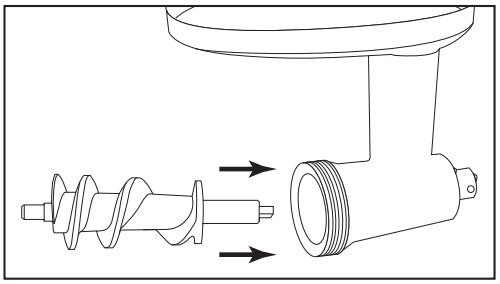
PARTS AND DIAGRAMS

1. **Grinder Body**
2. **Feed Screw**
3. **Cutter**
4. **Ring Nut**
5. **Wrench**
6. **Tray**
7. **Pusher**
8. **Pusher Lid**
9. **Sausage-Making Ring**
10. **Large Sausage Nozzle** for thicker sausages
11. **Small Sausage Nozzle** for thinner sausages
12. **Three Grinding Plates**
    - **a. Fine** for hamburgers, spreads or pâtés
    - **b. Medium** for stew or relishes
    - **c. Coarse** for chili or vegetables

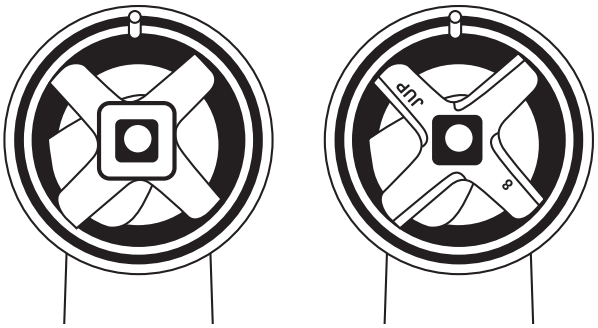


ASSEMBLY INSTRUCTIONS

1. Insert the feed screw, long, straight metal side first, into the front end of the grinder body.



2. Place the cutter, blade side facing out, over the square base of the stem on the feed screw. Make sure the cutter is securely in place. **Misplacement of the cutter could damage your grinder.**



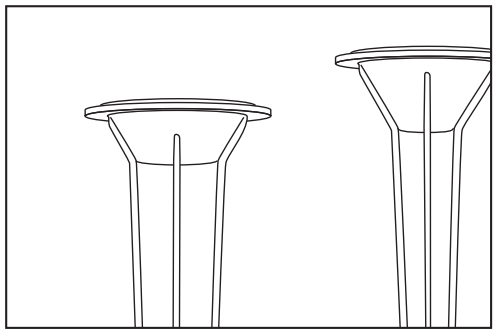
No (upside down) **Yes**

3. Fit one of the grinding plates onto the feed screw stem with the small grinding plate notch over the pin on the grinder body.
4. Fit the ring nut over the grinding plate and turn it clockwise until it is loosely secured to the body.

OPERATION

LARGE MEAT GRINDER

1. Pull the slow speed outlet cover release lever on your Cuisinart™ Stand Mixer to the right to open the outlet cover.



2. Pull the slow speed outlet cover release lever again and connect the meat grinder to the slow speed outlet in the upright position. Turn the meat grinder both ways until it locks in place.
3. Tighten the ring nut by turning it clockwise.
4. Fit the tray onto the top of the meat grinder and put the dish/tray cover under the meat grinder to catch the food.
5. Cut meat into long 1-inch (2.5 cm) wide strips.
6. Turn the stand mixer to speed 5 and then drop the meat strips into the meat grinder one piece at a time. Gently use the pusher to push the food through one piece at a time. **Do not push hard – this could damage your meat grinder.**

Note: Thaw all frozen food thoroughly before grinding.

SAUSAGE MAKER

1. If skin casing is being used, soak it in cold water for 30 minutes before you begin.
2. Insert the feed screw into the front end of the grinder body.
3. Place the sausage-making ring over the square base of the stem on the feed screw with the notch over the pin on the grinder body.
4. Open up the sausage casing with a jet of water. Put the sausage nozzle of your choice under running tap water and pull the casing over the nozzle leaving approximately 2 inches (5 cm) overhanging at the end.
5. Insert the sausage nozzle with casing attached onto the meat grinder and screw the ring nut on to secure.
6. Pull the slow speed outlet cover release lever on your stand mixer to the right to open the outlet cover.
7. Pull the slow speed outlet cover release lever again and insert the meat grinder into the outlet in the upright position. Turn the meat grinder both ways until it locks in place.
8. Fit the tray onto the top of the meat grinder.
9. Turn the stand mixer to speed 5 and gently use the pusher to push the food through. **Do not push hard – this could damage your meat grinder.**
10. As the casing fills, slowly push it off the nozzle. Keep casing moist by wetting it frequently.

    Be careful not to overfill. Create sausages by stopping the stand mixer and twisting the casing.

NOTE: Meat must be ground before the sausage maker is used.

CLEANING AND MAINTENANCE

- Remove the ring nut manually or with the wrench if it is fastened too tight.
- Disassemble and wash each part in warm soapy water. Dry all of the parts thoroughly. **Do not put any of the metal parts in a dishwasher.** Tray, Pusher and Wrench are top rack dishwasher-safe.
- Reassemble.
- Wipe the grinding plates with vegetable oil and wrap each plate with greaseproof paper. This will prevent discolouring/rusting.
- Store the sausage attachments and grinding plates inside the pusher and attach the lid.

TIPS AND HINTS

A wide variety of meat dishes, homemade sausages, chunky spreads, relishes, baby food and pureés are all great ways to use the meat grinder.

With your own meat grinder you know exactly what is going into your food. You are able to control the ingredients you use such as cuts of meat, fat, salt, and additives.

- **For grinding**
  Fine plate — use for finely ground textured items, such as pâté, baby food, hamburger.

  Medium plate — use for medium ground textured items, such as meat for sausage, meatballs or meatloaf.

  Coarse plate — use for coarse ground textured items such as ground beef for chili, relishes, vegetables, and salsas.
- Be sure to refrigerate any ground meats immediately. Cook or freeze within 1 or 2 days.
- For a tasty meatloaf, use a ratio of 50% beef, 25% veal and 25% pork. Use the fine or medium plate for grinding. A great recipe to try is Meatloaf with Mushrooms in the Cuisinart™ Stand Mixer recipe book.
- To grind bread for breadcrumbs make sure to use dry or toasted bread.
- When grinding meats or filling sausage: after the last piece of meat has gone through the grinder, place a slice of bread through the machine in order to clear the last bit of ground meat or to clear the sausage nozzle of ground meat.
- **For making sausages** — for casings, 2 feet (.6 m) of medium hog casings accommodates 1 pound (500g) of meat.
- If using natural casings, soak in water for at least 30 minutes to an hour and then allow lukewarm water to run through the entire casing to remove any salt.
- Casings can be difficult to find. The best places to try are either your local butcher or websites geared to sausage making.

Recipes

Breakfast Sausage

This is a great recipe for making sausage patties.

Makes about 3¼ pounds (1.6 kg) of sausage or 14 to 16 four-inch (10 cm) sausage links

36 ounces (1 kg) ground turkey (can use very lean)
12 ounces (340g) lean ground pork
1 cup (250 ml) very finely chopped tart apple
3 tablespoons (45 ml) very finely minced onion
6 tablespoons (90 ml) chopped fresh parsley (3 tablespoons(45 ml) dried parsley)
3 teaspoons (15 ml) rubbed sage
1½ teaspoons (7 ml) thyme
1 tablespoon (15 ml) kosher salt
¾ teaspoon (3.75 ml) freshly ground black pepper
¾ teaspoon (3.75 ml) paprika

Place all ingredients listed in a large stainless steel bowl. Wrap well with plastic and place in refrigerator overnight.

Assemble the meat grinder attachment fitted with the coarse grinding plate. Attach meat grinder to the stand mixer. Turn the stand mixer to speed 5 and grind all ingredients into a mixing bowl. Grind a slice of bread last to get any remaining meat through the meat grinder. If making patties, form them and cook immediately, or wrap well with plastic and refrigerate.

For stuffing sausages:
Wash the meat grinder attachment well. Give the parts a final rinse in cold water and dry them well. Assemble the sausage maker using the large sausage nozzle, and then attach it to the stand mixer. Tie the end of the casings. Place ½ the ingredients into the tray. Slowly feed the ground meat mixture into the feed tube with the pusher. Support the casing with your hand. Fill each sausage until it is about 4 to 5 inches (10 - 12.5 cm) long. Fill the sausage firmly but do not over-fill, as the sausage can burst. Stop the stand mixer at each 4 to 5 inch (10 - 12.5 cm) interval to twist the sausage into links. Continue with the remaining meat. Place a slice of bread through the sausage maker to remove any meat left in the sausage nozzle. Prick the casings randomly with a toothpick to release any air that has been trapped.

Cook or freeze sausage immediately. Sausage may be refrigerated for up to two days.

Sweet Italian Sausage

Makes about 3 pounds (1.5 kg) of sausage or 15 to 16 sausage links

3 pounds (1.5 kg) pork butt, cubed into 1-inch (2.5 cm) pieces
1 tablespoon (5 ml) chopped garlic
2 tablespoons (30 ml) fennel seeds, toasted
3 tablespoons (45 ml) chopped fresh parsley
2¼ teaspoons (11 ml) kosher salt
1 teaspoon (5 ml) paprika
1 teaspoon (5 ml) fresh ground black pepper
2 tablespoons (30 ml) white wine

Place all ingredients listed in a large stainless steel bowl. Wrap well with plastic and place in refrigerator overnight.

Assemble the meat grinder attachment fitted with the coarse plate, and then attach it to the stand mixer. Turn the stand mixer to speed 5 and grind all ingredients into a mixing bowl. Grind a slice of bread last to get any remaining meat through the meat grinder. If you are making sausage patties, form patties and either cook immediately or wrap well with plastic and refrigerate.

For stuffing sausages:
Wash the meat grinder attachment well. Give the parts a final rinse in cold water and dry them well.

Assemble the sausage maker using the large sausage nozzle, and then attach it to the stand mixer. Tie the end of the casings. Place the ingredients into the tray. Slowly feed the ground meat mixture into the feed tube with the pusher. Support the casing with your hand. Fill each sausage until it is about 4 to 5 inches
(10 - 12.5 cm) long. Fill the sausage firmly but do not over-fill, as the sausage can burst. Stop the stand mixer at each 4 to 5 inch (10 - 12.5 cm) interval to twist the sausage into links. Continue with the remaining meat. Place a slice of bread through the sausage maker to remove any meat left in the sausage nozzle. Prick the casings randomly with a toothpick to release any air that has been trapped.

Cook or freeze sausage immediately. Sausage may be refrigerated for up to two days.

For Hot Italian Sausage, add 1 teaspoon (5 ml) cayenne pepper and 1 tablespoon (15 ml) crushed red pepper to the mixture.

Spicy Green Chile Chicken Sausage

Makes about 3 pounds (1.5 kg) of sausage or 15 sausage links

3 pounds (1.5 kg) dark chicken meat, cut into 1-inch cubes
3 cloves garlic, chopped
3 shallots, chopped
¼ cup (50 ml) plus 2 tablespoons (30 ml) chopped cilantro
4-5 jalapeño peppers, chopped
4 cans (4 ounces each) (115 g) chopped green chiles, *well drained*
3 teaspoons (15 ml) kosher salt
3 tablespoons (45 ml) tequila

Place all ingredients listed in a large stainless steel bowl. Wrap well with plastic and place in refrigerator overnight.

Assemble the meat grinder attachment fitted with the coarse plate, and then attach to the stand mixer. Turn the stand mixer to speed 5 and grind all ingredients into a mixing bowl. Grind a slice of bread last to get any remaining meat through the meat grinder. If you are making sausage patties, form patties and either cook immediately or wrap well with plastic and refrigerate.

For stuffing sausages:
Wash the meat grinder attachment well. Give the parts a final rinse in cold water and dry them well.

Assemble the sausage maker using the large sausage nozzle, and then attach to the stand mixer. Tie the end of the casings. Place ½ the ingredients into the tray. Slowly feed the ground meat mixture into the feed tube with the pusher. Support the casing with your hand. Fill each sausage until it is about 4 to 5 inches
(10 -12.5 cm) long. Fill the sausage firmly but do not overfill as the sausage can burst. Stop the stand mixer at each 4 to 5 inch (10 - 12.5 cm) interval to twist the sausage into links. Continue with the remaining meat. Place a slice of bread through the stand mixer to remove any meat left in the sausage nozzle. Prick the casings randomly with a toothpick to release any air that has been trapped.

Cook or freeze sausage immediately. Sausage may be refrigerated for up to two days.

Mushroom Walnut Spread

Serve as an hors d'oeuvre with sliced French bread, pita wedges, bagel chips, or crackers.

Makes about 2½ cups (625 ml)

3 ounces (85 g) walnut pieces, lightly toasted
3 shallots (2 ounces) (60g), peeled, cut into 1-inch (2.5 cm) pieces
3 cloves garlic, peeled
¼ ounce (7 g) mushrooms, cleaned
4-5 tablespoons (60-75 ml) unsalted butter
4 teaspoons (20 ml) herbes de Provence
3 teaspoons (15 ml) kosher salt
3 tablespoons (45 ml) dry sherry or brandy
3 ounces (85 g) lowfat cream cheese, at room temperature, cut into 1-inch (2.5 cm) chunks
3 teaspoons (15 ml) Tabasco® or other hot pepper sauce
3 teaspoons (15 ml) fresh lemon juice

Assemble the meat grinder attachment fitted with the coarse plate, and then attach it to the stand mixer. Turn the stand mixer to speed 5 and grind the walnuts into a mixing bowl. Reserve. Grind the shallots, garlic, and mushrooms into a separate container. Remove the meat grinder attachment.

Over medium heat, melt butter in a 3½-quart (3.3L) sauté pan. Add the shallot, garlic, and mushroom mixture, herbes de Provence, and kosher salt. Cook until vegetables are tender and mushrooms have given up all of their juices, about 15 to 20 minutes. Raise heat to medium-high and stir in sherry or brandy and cook until evaporated. Remove from heat and let cool.

Place the cream cheese in the Cuisinart™ mixing bowl. Insert the flat mixing paddle into the Cuisinart™ stand mixer. Mix the cream cheese on speed 3, and then slowly increase to speed 7. Stop the stand mixer once to scrape the bowl and paddle, mix until the cream cheese is smooth. Add cooled mushroom mixture and mix on speed 5 until incorporated. Add chopped walnuts, also on speed 5, and mix until incorporated. Mix in the Tabasco and lemon juice. Taste and adjust seasoning. Transfer to a crock or serving bowl and chill for at least 3 hours before serving. May be made up to 2 days ahead.

Tabasco® is a registered trademark owned by The McIlhenny Corporation.

Chili with Black Beans

Freshly ground meat makes the best chili.

Makes about 16 cups (4L) chili

2½ pounds (1.1 kg) beef chuck, cut into 1-inch (2.5 cm)cubes
1¼ pounds (625 g) pork shoulder, cut into 1-inch (2.5 cm) cubes
3 tablespoons (45 ml) extra virgin olive oil, divided
3 cups (750 ml) chopped onion
6 large cloves garlic, peeled and minced
1½ cups (375 ml) chopped red or green bell pepper
⅓ cup (75 ml)chopped jalapeño pepper
3-5 tablespoons (45-75 ml) chili powder, to taste
1½ teaspoons (7 ml) oregano
3 cans (14 ounces each) (397 g) diced tomatoes with juices
2 tablespoons (30 ml) tomato paste
1-2 chipotle chile peppers in adobo sauce, chopped + 1 to 2 teaspoons (5-10 ml) adobo sauce
2 cups (500 ml) beef stock or broth
2 cans (15 ounces each) (425 g) black beans, drained, rinsed and drained again
2 tablespoons (30 ml) cornmeal or masa harina

Assemble the meat grinder attachment fitted with the coarse grinding plate. Attach meat grinder to the stand mixer. Turn the stand mixer to speed 5 and grind the beef and pork into a mixing bowl. Grind a slice of bread last to get any remaining meat through the grinder.

Heat half the olive oil over medium high heat in a 6-quart (5.7L) Dutch oven/stockpot until it covers the bottom of the pan and is shimmering. Add a third of the ground meats, and cook without turning until nicely browned, about 3 to 4 minutes; turn and brown on the other side. Transfer to a plate and repeat with the remaining meat until all is browned. Pour off and discard excess rendered fat.

Reduce heat to low and add remaining olive oil. Add onion and garlic, cooking until vegetables are softened and translucent. Add the peppers, chili powder, and oregano, and cook for 4 to 5 minutes, until the peppers begin to soften and the spices are fragrant. Stir in the reserved browned meat, tomatoes with juices, tomato paste, chipotle chile(s) with sauce, and salt. Raise the heat to high, add the stock and bring to a boil. Reduce the heat to low, cover loosely and simmer

over low heat for 1½ to 2 hours, stirring every now and then. Stir in the black beans and corn meal, and simmer uncovered for an additional 20 to 30 minutes.

Serving suggestion: Serve with shredded Cheddar cheese, a dollop of sour cream, chopped green onions, and diced avocado. Warm cornbread would be good on the side.

Recipe Notes:

• Chipotle chiles in adobo sauce are available in cans in the ethnic foods section of most grocery stores. A chipotle chile pepper is a dried smoked jalapeño with a unique smoky, yet sweet, somewhat chocolatey flavor. Adobo sauce is made from ground chives, vinegar and herbs. The chipotle is a hot chile, and a small amount goes a long way. The flavour it provides is distinctive and integral to this recipe. Unused portions may be frozen.

• Chili is actually best when made a day ahead to allow the flavours to blend and develop. Stop the cooking process before adding the beans and cornmeal. Cool, cover and refrigerate. When cold, remove visible fat that has congealed. Reheat and continue as recipe directs.

NOTES

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in material or workmanship under normal home use for 3 years from the date of original purchase.

This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners.

If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary.

For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase or keep your original receipt for the duration of the limited warranty.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:
consumer_Canada@conair.com

Model:
SM-MGC

To facilitate the speed and accuracy of your return, please enclose:

- $10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

Note: *We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.*

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606.

For more information, please visit our website at www.cuisinart.ca

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